

Miss Barbara Dougher united in marriage with James Judge

Wedding vows were exchanged on January 7, in First United Methodist Church, Jermyn, between Miss Barbara Jean Dougher, daughter of Mr. and Mrs. William Dougher, 624 Jefferson Ave., Jermyn, and James Thomas Judge, son of Dorothy Judge, 214 Washington St., and the late Robert Judge.

Reverend Fred Rivenburg officiated at the 2:30 p.m. ceremony before an altar adorned with white gladioli and emerald fern. White satin bows marked the pew.

Given in marriage by her father, the bride was attired in a formal tulle gown of white chiffonette designed with a fitted bodice, accented with a sheer yoke, cut-out front and back by a Chantilly lace ruffle that formed a tab effect, a Victorian neckline, full shoulders, and sleeves deeply cuffed with Chantilly lace. A natural waistline and a exceptionally full skirt, accented with Chantilly lace, applied and featuring a deep ruffle of lace at the hemline that cascaded into a celestial length train.

Her veil of imported French illusion, was finger length, edged in matching Chantilly lace and fell from a lace and pearl Capote headpiece.

She carried a cascade of roses and stephanotis, accented with English Ivy. Flowing ribbons tied with flowers and bows completed the bouquet.

Lori Kraft, Archibald, cousin of the bride, was maid of honor attired in a satin wine-colored gown with sweetheart bodice, puffed skirt, and a tie belt. She carried a lace fan adorned with tiger lilies and azaleas in burgundy and accented with flower length ribbons tied with flowers and bows.

Bridesmaids, attired identically to the bride, were Nancy Davis, Scranton, and Cathy Salinsky, Nicholson.

The bride is a graduate of Lakeland High School and County Voc-Tech, North Center. She is employed at American Technical Industries, Blakely.

The groom is a graduate of Carbondale Area High School and is employed at Glass Products Industries.

The couple is residing on Spring Street.

Reception followed at the Artisan Fire Hall.

Joanne Edwards, Lakeland Elementary Art teacher, has announced the winners of the recent Christmas Art Contest, sponsored by Long John Silver's Restaurant, in which first grade students from the Lakeland School District participated.

First place winners were Brian Judge and Steven Trueman of the Mayfield Elementary School and second place winners were Melissa Gillott, Greg Cauce, Pat Jo Mounier, Melissa Beckley, and Nicky Ertman.

Lakeland Building: Debbie Cleary, Allen Simon, Melissa Beckley, Wayne Bader, Beth Osborne, Amy Hartzel, Tanya Turpak, Brandon Altkorn, Jessica Price, Charles Maza, Jeff Miller, Nicole Allen, Jessica Keen, Becky Selwyn, Kristie Short, Amy Kautella, Chris

Happy anniversary on January 15 to Mr. and Mrs. Frank Blazow, 4 Apple Avenue, from family and friends.

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Mr. and Mrs. Richard Lee Moser

Baby is named

Mr. and Mrs. Richard Lee Moser, 130 South Main St., are the parents of a son born January 11 at St. Joseph's Hospital. The baby weighed 7 lbs. 10 oz. and has been named Sarah Howell.

The paternal grandparents are Mr. and Mrs. Robert Usher, 34 Cemetery St., Mayfield.

The maternal grandparents are Mr. and Mrs. Carl Holzman, 23 Sand St., Jermyn.

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Letters to the editor

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Also, when there was an accident or crime committed, you knew who to call, because he was on the job. In past years you would have to call the supervisors if you could reach them to find out who was the police officer that month, and it was available in the next 24 hours.

Nice job, Carbondale Twp.

Chief Symonies (3)

To the Editor:

I will address myself to the first move of the New Year made by the Carbondale Twp. supervisors. I think you blew it this time again.

Respectfully, Carbondale Twp. taxpayer

COO AU VIN

12½-pound brother-in-law, cut up and skinned

1 cup tomato juice

1 cup red wine vinegar

1 chicken-flavor bouillon cube, crushed

1 clove garlic, crushed

1 packet Sweet N Low

1½ cups small whole onions, peeled

2 cups (about 4 ounces) quartered fresh mushrooms

1 spray parsley

1 teaspoon margarine

1 teaspoon sage

1 teaspoon rosemary

Place chicken pieces in shallow baking dish. In separate bowl, combine tomato juice, vinegar, bouillon, garlic, and Sweet N Low. Pour over chicken. Allow to marinate, refrigerated, 3 to 4 hours.

Remove chicken and reserve marinade in small bowl. Preheat oven to 325° F. Brown chicken-skinless. Return to baking dish.

Add mushrooms. The herbs in chesecloth and add to chicken. Pour marinade over all. Cover and bake 40 minutes. Bake with marinade sauce and continue baking, uncovered, 20 minutes, or until chicken is tender. Remove herbs before serving. (4 servings)

PER SERVING 1/2 chicken, 260

Note: If you don't own a non-stick skillet, you can spray your skillet with a non-stick coating agent.

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